

CHRISTMAS MENU

All Starters £9.25

Sous Vide Baby Carrots Burrata and Walnut Pesto Dressing (GF)
Butternut Squash Arancini with Sage and Mozzarella Served with Marinara Sauce (GF)
Beetroot Carpaccio Orange Segment Avocado Mousse Radish and Arugula Salad (VE/GF)
Baked Camembert with Cranberries Thyme and Pistachio (GF)
Spiced Parsnip and Apple Soup (VE and GF Option)

All Mains £18.95

Cauliflower Steak with Butter Bean Puree and Chimichurri (GF/VE)
Festive Christmas Nut Roast En Croute with all the Trimmings – Roasted Potato, Glazed Carrots, Brussel Sprouts, Roasted Parsnip and Red Wine Gravy (VE/GF Option)
Portobello Mushrooms Stuffed with Butternut Squash, Chickpeas Tagine Served with Quinoa and Romesco Sauce (GF/VE)
Harissa Sweet Potato Cake Served with Yogurt Poached Egg and Fresh Coriander (GF)
Falafel with Tahini Hummus and Red Onions Pickle (VE)

All Side Dishes £5.55

Basket of Homemade Bread Served with Olive Oil and Balsamic Vinegar (VE)
Bowl of Marinated Olives Served with Homemade Bread (VE/ Option GF)
Roasted Sweet Potatoes with Homemade Garlic Mayonnaise (GF/ Option Vegan)
House Mixed Salad with Balsamic Vinegar (VE/GF)
Roasted Vegetables (VE/GF)

All Desserts £9.25

Christmas Pudding with Brandy Sauce
Chocolate and Avocado Mille Feuille Hazelnut Praline and Raspberry Coulis (VE)
Poached Pears with Berries Maple Syrup, Walnut and Blue Cheese (GF)
Passion Fruit and Lemon Pavlova (GF)
Cheese and Biscuits (GF option) (£1.50 Supplement)
Selection of Three Scoops of Ice Cream or Sorbet (GF/ VE Option)

FOOD ALLERGENS AND INTOLERANCES

Please speak to a member of our team about your requirements

10% discretionary service charge added onto all bills.